

# Cheese and Potato Soup

yield: about 10 cups

*Scrub the potatoes well and leave the skin on. This is an easy and delicious soup – perfect for cold days!*

## **Ingredients:**

1 large onion, diced  
2-3 ribs celery, diced  
¼ cup butter or cooking oil

5 cups cubed potatoes  
3 cups water  
3 cups milk  
Salt and pepper to taste  
¼ cup all-purpose flour  
2-4 cups shredded cheese (Cheddar is delicious!)  
Cooked ham or bacon bits (optional)  
Chopped green onion (optional)



## **Directions:**

In a large pot, saute the onion and celery in butter or oil for five minutes.

Add the potatoes and water. Bring to a boil.

Reduce heat. Cover and simmer for about 15 minutes or until potatoes are tender.

Divide milk: add 2 cups of milk into the soup, then stir remaining 1 cup of milk with ¼ cup flour until it is smooth.

Bring soup to a boil. Stir for 2 minutes until it has thickened. Reduce heat.

Add salt and pepper to taste.

Add the grated cheese (and ham/bacon if you wish).

Ladle into bowl. Serve with green onion on top.

## **Enjoy!**

